

## Recipe

### Potato Cubes in Pumpkin Curry

## By

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## Ingredients

- 2 C pumpkin, peeled and cubed
- 2 C water
- 4 tomatoes
- 4 Tbsp ghee/oil
- 1 Tsp mustard seeds
- ½ Tsp fenugreek seeds
- ½ Tsp yellow asafetida powder

2 fresh red chilies, chopped  
¼ Tsp chili powder  
1½ Tsp coriander powder  
1½ Tsp cumin powder  
½ Tsp turmeric powder  
½ Tsp garam masala  
3 Tbsp yogurt  
1½ Tsp salt  
2 medium potatoes, peeled and cut into 2 cm cubes  
½ Tsp turmeric powder  
2 Tbsp chopped fresh coriander leaves

### Preparation

1. Boil the pumpkin cubes in water until tender. Drain and blend the cooked pumpkin to a smooth puree.
2. Blend the tomatoes in the blender until smooth. Keep aside.
3. Heat 2 Tbsp oil in saucepan over moderate heat; add the mustard seeds and when they splutter, add fenugreek seeds, asafetida, chilies and the remaining spice powders. Stir-fry until aromatic. Removing the saucepan from the heat, gently add the yogurt and stir-fry for 30 seconds. Add the blended tomatoes and bring the saucepan back to heat. Cook for 5 minutes and then add the pumpkin puree. Add 1 Tsp salt. Reduce the heat to low and cook uncovered for 20 minutes. Stir occasionally to avoid the gravy to stick to the bottom of the pan.
4. Meanwhile when the sauce is cooking, heat the remaining oil in a pan over moderate heat, add the potatoes and stir-fry them. Add turmeric and remaining salt. Cook the potatoes until browned and soft. Remove from heat. Alternately you may also boil the potatoes.
5. Fold the potatoes in the pumpkin gravy and serve garnished with coriander leaves.

### Serves

4-5

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